

# Hearty New England Dinner

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Recipe Source

Servings: 6



This favorite slow-cooker recipe came from a friend. At first, my husband was a bit skeptical about a roast that wasn't fixed in the oven, but he loves the old-fashioned goodness of this version. The horseradish in the gravy adds zip. -Claire McCombs, San Diego, California

## Ingredients

2 medium carrots, sliced  
1 medium onion, sliced  
1 celery rib, sliced  
1 boneless chuck roast (about 3 pounds)  
1 teaspoon salt, divided  
¼ teaspoon pepper  
1 envelope onion soup mix  
2 cups water  
1 tablespoon vinegar  
1 bay leaf  
½ small head cabbage, cut into wedges  
3 tablespoons butter or margarine  
2 tablespoons all-purpose flour  
1 tablespoon dried minced onion  
2 tablespoons prepared horseradish

Recipe from Thom Hackett's Recipe File at [www.thomcooks.com](http://www.thomcooks.com)

### Cooking Method

Place carrots, onion and celery in a 5-qt. slow cooker.

- Place the roast on top; sprinkle with ½ teaspoon salt and pepper.
- Add soup mix, water, vinegar and bay leaf.
- Cover and cook on low for 7-9 hours or until beef is tender.
- Remove beef and keep warm; discard bay leaf.
- Add cabbage.
- Cover and cook on high for 30-40 minutes or until cabbage is tender.
- Meanwhile, melt butter in a small saucepan; stir in flour and onion.
- Add 1½ cups cooking liquid from the slow cooker.
- Stir in horseradish and remaining salt; bring to a boil.
- Cook and stir over low heat until thick and smooth, about 2 minutes.

Serve with roast and vegetables.